



# Chocolate Pumpkin Tart

20'  
Hands on

1 hour'  
Hands off

60'  
Cook Time

10-12  
Portion(s)

2  
Difficulty



## Method

For the dough

- Preheat oven to 200\* C (390\*F) Fan.
- Combine the butter, flour, salt and sugar in a blender until the mixture resembles coarse breadcrumbs.
- Add the egg and blend until combined with the remaining ingredients. A few seconds. Add the milk if necessary.
- Knead until it turns into dough. Wrap in aluminum foil. Refrigerate for 1 hour.
- Using a rolling pin, roll out the tart base.
- Transfer to a tart pan. Make small holes all over the dough by pricking with a fork.
- Bake the dough for 20 minutes. Cover with plastic wrap and with baking weights (you can use beans if you prefer).
- Remove from oven. Remove baking weights and bake for another 5 minutes until golden brown.
- Lower the oven temperature to 180\* C (350\*F).

For the filling

- In a bowl, whisk together the eggs. Then add all the rest of the ingredients, one at a time, apart from the chocolate. Whisking each time an ingredient is added.
- Pour the mixture into the tart base and add the chunks of chocolate all over.
- Bake for 35-40 minutes.
- Serve with ice cream.

## Ingredients

For the dough

- 250 g all-purpose flour
- 125 g butter, cut into cubes
- 1 egg
- 1 pinch salt
- 50 g icing sugar
- 2 table spoon(s) milk, (if needed)

For the filling

- 60 g brown sugar
- 3 eggs
- 1/4 teaspoon(s) cloves, powder
- 1/4 teaspoon(s) cinnamon, powder
- 1/4 teaspoon(s) ginger, powder
- 1 pinch pepper
- 1/2 teaspoon(s) salt
- 350 g [pumpkin puree](#), thick
- 250 g heavy cream 35%
- 1 teaspoon(s) [vanilla extract](#)
- 100 g chocolate couverture, chopped into chunks

## Διατροφικός πίνακας

Nutrition information per portion

340 Calories (kcal)	21.0 Total Fat (g)	13.0 Saturated Fat (g)	31.0 Total Carbs (g)
17%	30%	65%	12%
16.0 Sugars (g)	5.9 Protein (g)	1.1 Fibre (g)	0.36 Sodium (g)
18%	12%	4%	6%